

## OVERNIGHT BUBBLE LOAF

Yields: 1 loaf (about 16 servings)

### Ingredients:

3 ½ to 4 cups all-purpose flour  
1 package active dry yeast  
1 ⅓ cups milk  
2 Tablespoons honey  
1 Tablespoon butter  
¾ teaspoon salt  
1 egg  
2/3 cup toasted wheat germ  
¼ cup butter  
2/3 cup packed brown sugar  
3 Tablespoons light colored corn syrup  
½ teaspoon ground cinnamon  
1/3 cup chopped walnuts  
1/3 cup granulated sugar  
1 teaspoon ground cinnamon  
3 Tablespoons butter, melted

### Directions:

1. In a mixing bowl stir together 1 ½ cups of the flour and the yeast; set aside. In a saucepan heat and stir milk, honey, the 1 tablespoon butter, and salt just until warm (120 to 130 degrees). Add milk mixture to dry mixture along with egg. Beat with an electric mixer on low to medium speed for 30 seconds, scraping side of bowl constantly. Beat on high speed for 3 minutes. Stir in wheat germ and as much of the remaining flour as you can.
2. Turn dough out onto a floured surface. Knead in enough of the remaining flour to make a moderately soft dough that is smooth and elastic (3 to 5 minutes total). Place dough in a lightly greased bowl, turning once to grease surface. Cover; let rest 20 minutes.
3. Meanwhile, in a saucepan heat and stir the ¼ cup butter, the brown sugar, corn syrup, and the ½ teaspoon cinnamon until smooth; set aside. Grease a 10-inch fluted tube pan; set aside.
4. Divide dough into 4 portions. Divide each portion into 4 pieces (16 pieces total). Roll each piece to a ball. Sprinkle walnuts over bottom of prepared pan. In a small bowl combine the 1/3 cup granulated sugar and the 1 teaspoon of cinnamon. Dip dough balls in the 3 tablespoons melted butter; coat with sugar mixture. Place half of the coated dough balls in a single layer in prepared pan. Drizzle with about 1/3 of the brown sugar mixture. Top with remaining coated dough balls and drizzle with remaining brown sugar mixture. Cover lightly with oiled wax paper, then plastic wrap; refrigerate for 1-24 hours.
5. Uncover. Let stand at room temperature about 20 minutes. Bake in a 350 degree oven for 35 to 40 minutes or until bread sounds hollow when you tap top. Cool in pan on a wire rack for 5 minutes. Invert bread onto serving platter. Cool about 45 minutes; serve warm.